

Valentine's Day ESSENTIALS



STEM STRAWBERRIES



FRESH BLUEBERRIES
FRESH RASPBERRIES
FRESH BLACKBERRIES
FRESH MINT



DIPPING CHOCOLATE



LEMON PLUMS



FLORAL ARRANGEMENTS



WATERMELON RADISHES



ROSES



CIPOLLINI ONIONS



RED CARROTS

YUKON GOLD POTATOES



from iamafoodblog.com

HEART SHAPED ROASTED POTATOES

INGREDIENTS

- 4 yukon gold potatoes
- coarse salt
- freshly ground black pepper
- 2 tablespoons oil, plus extra for seasoning

DIRECTIONS

1. Preheat oven to 375°F.
2. Peel potatoes and slice into 1-inch rounds. Use a heart cookie cutter to cut shapes. Use leftover cutouts for mashed potatoes or roasted potatoes. Rinse potatoes and place in large pot with cold water. Bring to a boil and cook for 5 minutes until just parboiled. Pour into colander and let drain.
3. Heat up 1-2 tablespoons of oil on skillet over medium high heat and add hearts, lightly browning each side, about 5 minutes. Season with salt and pepper.
4. Roast potatoes in skillet in oven for 20 minutes. Carefully flip potatoes. Bake for another 30 minutes or until deeply brown and extra crispy.

